

THE TULALIP TRIBES
TGO/QCC/BINGO
Job Description

JOB TITLE: Bingo Deli Attendant

POSITION NUMBER: ON GOING

NOTE: Sections in box are minimum requirements that all applicants must have to be considered for this job. These requirements must be stated on your application form to be considered for this position.

The Tulalip Tribes publicly announces that Indian Preference in hiring shall apply to Tulalip Tribal job opportunities.

EDUCATION:

- ☐ High School Diploma or GED equivalent preferred.
- * If applicant does not meet this education requirement, employer will allow six (6) months from date of hire to meet this requirement as a condition of employment.

SKILLS:

- ☐ Must have good customer relations, requiring strong verbal and interpersonal skills.
- ☐ Must be neat and clean in appearance.
- ☐ Must have a friendly attitude and enjoy working with the public.

EXPERIENCE:

- ☐ Minimum of three (3) months cash handling experience.
- ☐ Minimum of three (3) months prior experience working with the public.
- ☐ Knowledge and/or experience in the handling or preparing of food.

OTHER REQUIREMENTS:

- ☐ Must be 18 years of age or have obtained a High School Diploma or GED. ***(Attach documentation with application)**
- ☐ Must have a Food Handles Card, or obtain within 30 days of hire.
- ☐ Will be responsible for the deliverance of the highest level of customer service to guests, VIP's, and co-workers.
- ☐ Must attend mandatory guest service training.
- ☐ Must be flexible to work both Casino sites, the "New" Tulalip Casino and the Quil Ceda Creek Casino.
- ☐ Must be able to work any shift assigned to include days, swing, grave, weekends, and/or holidays.
- ☐ Must be able to obtain a Class II certification, and be licensed, with the Tulalip Tribal Gaming Agency.
- ☐ Must have a successful employment history with Tulalip Tribal and/or other employment entities.

Physical Characteristics and/or Prerequisites:

- ☐ Manual and finger dexterity to prepare and serve food as well as run cash register.
- ☐ Stamina to stand and walk for extended periods of time.
- ☐ Tolerance to work in a smoke-filled environment.
- ☐ Must be able to perform repetitious work, and follow directions.
- ☐ Mobility to bend and stoop frequently.
- ☐ Mobility to reach overhead to retrieve storage items.
- ☐ Strength to lift up to 20 pounds on frequent basis, and 40 pounds on an occasional basis.

Tribal Department: Bingo Deli

Team member Classification: Non-Exempt

Job Summary: Operate cash register, prepare and prep daily sandwiches, salads, deserts, plus serve meals from hot line area. Required using numerous equipment; broiler, fryers and grill areas as requested by shift supervisor. You will be learning to prepare the cooking of daily specials, soups, some baking. End of shift all required cleaning of equipment used during the shift and the restocking and setting up of items for next shift.

Team member reports to: Bingo Deli Supervisor or designee

Extent of Job Authority: Cleans all areas of the Deli including equipment as needed, prepare foods cook on grill, use of fryers, oven, steamer, use of meat slicer as required during the shift, restock and, cashiering according to departmental policies, procedures and internal controls. Perform table service when scheduled, to customers out on the floor as required.

Specific Duties Performed:

1. Operate a cash register; handle cash by accepting money for sales of food.
2. Perform table sales by taking customer food orders and/or delivering food to customers out on the gaming floor.
3. Clean and restock through out the shift.
4. Make coffee daily and clean coffeepots.
5. Prepare daily sandwiches, salads, and deserts.
6. Serves daily entrée in a presentable manner and in the proper portions.
7. Check temperatures on a regular basis, of all required food items during the shift and enter into temperature logbook.
8. Keep up to date by writing and display the daily soup, sandwich and hot plate specials on the signboard.
9. Required to fill out logbooks; sandwich log, grill log, desert log, temperature log, including all waste logs daily during each shift.
10. Keep work areas clean, sanitized and organized; counters, shelves, cooler cases, walls, floors, etc.
11. Set up or tear down all equipment, meat slicer, hot plate area, soup wells, etc.
12. Washes dishes and keeps dish areas clean during shift.
13. Required following an equipment-cleaning schedule; deep fryers, ovens, steamer, walk-in refrigerator/freezer including dry-storage.
14. Required to always wearing the proper safety gear when assigned to the cleaning of these items.
15. Required following all health and safety requirements including department internal controls.
16. Ensures and demonstrates positive customer service and public relations.
17. Attend assigned training's/meetings held in the department.
18. Performs all other duties as requested by the Deli Supervisor

Terms of Employment: This is a Regular Part-time position requiring a minimum of 20 hours per week or 1040 hours per year.

Pay Rate: \$9.48 per hour

Opening Date: ON GOING

Closing Date:

Please return your completed application and required documents to the Tulalip Casino Receptionist by the closing date and time. * Required documents must be submitted prior to interviewing.